



STARTERS & SIDES

CURED MEAT PLATTER £9

Selection of artisanal Italian cured meats. served with fresh bread.

CHEESE PLATTER £9

Italy's finest cheeses.

MIXED PLATTER £14

Selection of artisanal Italian cured meats and cheeses. Served with olives and fresh bread (to share).

BURRATA £6.50

Served with rocket, cherry tomatoes, fresh bread and sprinkled with chilli flakes.

NOCELLARA DEL BELICE OLIVES DOP certified £3

ROCKET SALAD £6.50

Rocket, cherry tomatoes, shaved parmigiano reggiano, organic olive oil and pomegranate dressing.

MOZZARELLA SALAD £8

Mozzarella balls, rocket, cherry tomatoes, taggiasca olives, pine nuts, croutons, organic olive oil, balsamic vinegar dressing.

BURRATA WITH SPIANATA SALAMI £9.50

Served with rocket, cherry tomatoes, fresh bread and sprinkled with chilli flakes.

OUR CURED MEATS ARE SPECIALLY PRODUCED FOR US BY A PASSIONATE SMALL PRODUCER IN THE CALABRIA REGION OF ITALY.

THE FIOR DI LATTE CHEESE ON YOUR PIZZA IS PRODUCED IN THE CAMPANIA REGION OF ITALY AND IS DELIVERED TWICE A WEEK TO OUR RESTAURANT TO MAINTAIN ITS FRESHNESS.

DESSERTS

GELATO £4

(SERVED IN A TUB)

Pistachio, chocolate, vanilla, hazelnut, lemon(sorbet),strawberry

TIRAMISU £6



PIZZAS



ALL OUR PIZZAS COME WITH PARMIGIANO REGGIANO, ORGANIC EXTRA VIRGIN OLIVE OIL AND FRESH BASIL LEAVES

1. Tomato sauce, garlic, oregano (no cheese) (Marinara) £8.50 V/VG
2. Tomato sauce, fior di latte (Margherita) £10 V
 - with yellow tomato sauce + £1.50
 - with mozzarella di bufala DOP + £2.50
3. Tomato sauce, fior di latte, aubergines, artichokes, taggiasca olives £13 V
4. Tomato sauce, fior di latte, mushrooms, soppressata (spicy salami) £12.50
5. Tomato sauce, fior di latte, nduja (spicy sausage paste) £12.50
7. Tomato sauce, fior di latte, wild mushrooms, ventricina (truffle salami), fresh red chillies £13.50
11. Tomato sauce, fior di latte, veal ham, mushrooms, artichokes £13.50
13. Tomato sauce, fior di latte, sweet peppers, spianata (spicy salami from calabria with a typical flat shape) £13.50
14. Tomato sauce, sweet peppers, vegan chorizo, garlic, sweet peppers, garlic £13 VG + £1.50 VEGAN CHEESE

CHARACTERISTICS OF AUTHENTIC NEAPOLITAN PIZZA: SPARSELY TOPPED WITH FRESH, QUALITY INGREDIENTS, A SLIGHTLY WET CENTRE, SOFT CRUST WITH VARIABLE DEGREE OF CHARRING.

WHITE PIZZAS

6. Fior di latte, gorgonzola, red onions, chives £11 V
8. Pumpkin cream, fior di latte, gorgonzola, pecorino romano £13 V
9. Fior di latte, anchovies, garlic, fresh red chillies, cherry tomatoes, lemon zest £12.50
10. Mozzarella di bufala DOP, cherry tomatoes £12.50 V
12. White truffle cream, fior di latte, mushrooms, pecorino romano, truffle oil £15 V

WHITE PIZZAS DON'T HAVE A TOMATO SAUCE BASE.

OUR DOUGH GOES THROUGH A COMPLEX FERMENTATION PROCESS OF NEARLY 72 HOURS BEFORE IT'S READY TO BE BAKED FOR ABOUT 60 SECONDS AT A TEMPERATURE OF 500C+.

BUFALA SPECIAL

Tomato sauce, fior di latte, mozzarella di bufala DOP (uncooked), bresaola £13

PIZZA ASPARAGUS

Yellow tomato sauce, fior di latte, asparagus, lemon zest £13 V

VEGETARIAN AND VEGAN MOZZARELLA AVAILABLE!

PIZZA TOPPINGS

REGULAR TOPPINGS £1.50

- Red Onions
- Mushrooms
- Marinated Garlic
- Rocket
- Parmigiano Reggiano
- Red Chillies
- Gorgonzola
- Tomato Sauce

REGULAR TOPPINGS 2 £2

- Taggiasca Olives (Black Olives)
- Cherry Tomatoes (£2.50)
- Fior Di Latte (Extra Cheese)
- Sweet Peppers

ULTIMATE TOPPINGS £3

- Soppressata (Spicy Salami)
- Nduja (Spicy Sausage Paste)
- Ventricina (Truffle Salami)
- Pecorino Romano DOP
- Friarielli (Wild Broccoli)
- Anchovies
- Ham
- Bresaola
- Beef Prosciutto
- Mozzarella Di Bufala DOP
- Truffle Oil
- Asparagus
- Vegan Chorizo
- Artichokes

ITALIAN WINES

RED WINES

Montepulciano D'Abruzzo Frentano D.O.C
125ML £5 250ML £8 £20

San Ferdinando Podere Gamba Chianti
Toscana Organic D.O.C.G BOTTLE £27.50

Gianni Masciarelli Montepulciano D'Abruzzo
D.O.C BOTTLE £29.50

PROSECCO

Bernardi Prosecco Vino Frizzante D.O.C
BOTTLE £27

RED SPARKLING WINE

Casa Belfi Raboso Colfondo
Biodynamic I.G.P BOTTLE £33

WHITE WINES

Trebbiano D'Abruzzo Frentano D.O.C
125ML £5 250ML £8 £20

Trefili Pinot Grigio I.G.T BOTTLE £24

Ciu Ciu Arbinus Verdicchio Classico
Organic D.O.P BOTTLE £29.50

TRY OUR CAREFULLY SELECTED WINES & BEERS EXCLUSIVELY SOURCED FROM OUR ITALIAN SUPPLIERS.

BEERS 33CL

PERONI NASTRO AZZURRO 33cl £4.50

MORETTI 33cl £4.50

MORETTI ALCOHOL FREE LAGER £3



COCKTAILS

APEROL SPRITZ £8.50

GIN & TONIC £7.50

NEGRONI £8.50

DIGESTIVES

LIMONCELLO £4.50

MIRTO £4.50

AMARO MONTENEGRO £4.50

SOFT DRINKS

COCA-COLA Regular, Diet or Zero sugar
£2.99

SAN PELLEGRINO

Flavours: Aranciata, Aranciata Rossa,
Limonata, Chinotto £2.75

SPARKLING, SOFT DRINKS

TED'S VEG JUICES

Apple, Pear with Apple, Apple with
Blackcurrant, Still Lemon & Lime, Still ST
Clements £2.99

SAN PELLEGRINO £2.50

Sparkling water (500ml)

ACQUA PANNA £2.50 Still water (500ml)



18 TOPSFIELD PARADE, LONDON N8 8PT • 0208 341 3261
WWW.BUFALADILONDRA.CO.UK • WWW.FACEBOOK.COM/BUFALADILONDRA